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TITLE: PRODUCTION OF LOW-VISCOSITY TOMATO JUICE

PUBN-DATE: December 24, 1996

INVENTOR-INFORMATION:

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ABSTRACT:

PURPOSE: To stably obtain a low-viscosity readily drinkable tomato juice having approximately the same lycopene content as a conventional one, a much less amount of an insoluble solid content than a conventional one.

CONSTITUTION: Tomato is ground or cut, without heating, directly fed as it is to an extruder having 0.05-1.0mm hole diameter and squeezed at 5-100 times/ minute number of revolutions of a screw under 0.10-20kgf/cm² outlet pressure under conditions satisfying the following relationship $0.102 \leq L \leq 0.102 \times 10^2$; L is an eye diameter of a screen (mm)}.

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